

**PENGARUH PENCAAMPURAN DAGING KERANG  
LOKAN (*Geloina erosa*) DAN BUBUK JAMUR TIRAM PUTIH  
(*Pleurotus ostreatus*) TERHADAP KARAKTERISTIK BAKSO  
LOKAN YANG DIHASILKAN**

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**Pengaruh Pencampuran Daging Kerang Lokan (*Geloina erosa*) dan  
Bubuk Jamur Tiram Putih (*Pleurotus ostreatus*) Terhadap Karakteristik  
Bakso Lokan yang Dihasilkan.**

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**ABSTRAK**

Penelitian ini bertujuan mengetahui pengaruh pencampuran daging kerang lokan dan bubuk jamur tiram putih terhadap karakteristik, formulasi dan nilai organoleptik terbaik terhadap bakso daging kerang lokan yang dihasilkan. Penelitian ini telah dilakukan di Laboratorium Teknologi Hasil Pertanian Universitas Andalas pada bulan Mei sampai dengan Agustus 2016. Penelitian menggunakan Rancangan Acak Lengkap (RAL) yang terdiri dari 5 perlakuan dan 3 kali ulangan. Data dianalisis secara statistik dengan menggunakan ANOVA dan jika berbeda nyata, dilanjutkan dengan uji *Duncan's New Multiple Range Test (DNMRT)* pada taraf nyata 5%. Perlakuan penelitian adalah perbandingan pencampuran antara daging kerang lokan dan bubuk jamur tiram putih dengan perbandingan sebagai berikut : A (90% : 10%), B (80% : 20%), C (70% : 30%), D (60% : 40%), E (50% : 50%). Hasil penelitian menunjukkan bahwa pencampuran daging kerang lokan dan bubuk jamur tiram putih pada berbagai perbandingan campuran memberikan pengaruh yang nyata terhadap kadar abu, kadar protein, kadar lemak, kadar karbohidrat, kadar serat kasar, uji lipat, uji dan organoleptik. Tetapi tidak berpengaruh nyata pada kadar air dan angka lempeng total. Semua perlakuan sudah memenuhi standar SNI 3818-2014. Berdasarkan hasil uji organoleptik, bakso dari pencampuran daging kerang lokan dan bubuk jamur tiram putih yang terbaik menurut panelis adalah bakso dengan perlakuan A (Daging Kerang Lokan 90% : Bubuk Jamur Tiram 10%) Dengan kriteria warna 4,00%, aroma 3,90%, rasa 3,97%, dan tekstur 3,73%. Kriteria lainnya adalah kadar air 59,02%, kadar abu 2,28%, kadar protein 11,02%, kadar lemak 1,23%, karbohidrat 25,81%, kadar serat kasar 1,05%, angka lempeng total  $1,5 \times 10^4$  Coloni/g, uji lipat 3,67 dan *E. Coli* negatif <3 APM/g.

**Kata Kunci :** daging kerang lokan, bakso, jamur tiram.

*The effect on Mixing of MeatShells (*Geloina erosa*) and Oyster Mushroom powder (*Pleurotustreatatus*) towards Characteristics of meatballshells.*

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**ABSTRACT**

The research aims is to discover the effect on the comparison degree between meatshells (*Geloina erosa*) and Oyster Mushroom powder (*Pleurotus ostreatatus*) towards the characteristic, the best formula and Meatballs best organoleptic is produced. The research has been conducted at the Laboratory of Agricultural Technology on Andalas University in May to August 2016. This research used Completely Randomized Design (CRD) by 5 treatments and 3 repetitions. The treatment in this research were the comparison between meatshells and Oyster Mushroom powder: A (90%: 10%), B (80%: 20%), C (70%: 30%), D (60%: 40%), E (50%: 50%). The result of observation from each parameters analyzed statistically by using ANOVA, if it was significant different was continue by Duncan's New Multiple Range Test (DNMRT) at 5% level. The result showed that comparison between meatshells and Oyster Mushroom powder gave a significant effect on mineral content, protein content, fatty content, carbohydrate content, crude fiber content, folding test and organoleptic, but it was not significant effect of water content and total plate count. All treatment already accepted SNI 3818-2014. Based on organoleptic best treatment of the mixing ratio between meatballshells and oyster mushroom powder was a treatment ( Shells meatball 90%: P. Mushroom 10%) preference level panelists color 4.00%, aroma 3.90 %, 3.97% flavor, and texture of 3.73%. Criteria other is the water content of 59.02%, mineral content 2.28%, 11.02% protein content, fatty content of 1.23%, carbohydrate content 25.81% , total plate count  $1.5 \times 10^4$  Colony / g, the test folding 3,67mm and e. Coli negatif <3 APM/g.

**Keyword** –meat shells, Oyster Mushroom, Meatballs